



DEMON BREWING CO., PHOENIX AZ
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HOPPED HONEY APPLE CIDER RECIPE-90102

This deep golden, full bodied cider will tempt your sweet tooth to the very last sip!

WHAT'S NEEDED:

- 1 Can Forbidden Fruit Hard Cider
- 1 Can Pale Horse Pale Export (unhopped malt extract)
- 1 Packet of Dry Cider Yeast
- 1 Packet of OneStep No-Rinse Cleanser
- 1 Ounce of Cascade Pellet Hops
- 1 Muslin Hop Sack
- 1/2 Cup of Honey*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

BREWING THIS RECIPE

1. Remove the black lid from your cider mix and stand both cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Place 1 ounce of your pellet hops into the hop sack tying it closed on both ends. **Trim away excess material and save the remaining hops in the refrigerator or freezer for another time.**
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Then slowly stir in 1/2 cup of honey and the contents from both cans until fully dissolved. **This mixture is called the "must."**
6. Pour the "must" into the fermenter. Then add your hops (in the hop sack). Bring the volume of the fermenter up to the 8.5-quart mark by adding more water. Mix thoroughly. **Read the thermometer and wait until the temperature of the "must" is between 64°- 86° before adding the yeast.**
7. Add the yeast. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 86° F for approximately 14 days. **KEEP HOPS IN FERMENTER DURING THE ENTIRE FERMENTATION PERIOD. HOPS WILL NOT DISSOLVE.**

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit.
FOR BEST RESULTS CONDITION FOR 2 TO 4 WEEKS.